imusa®
ELECTRIC
ESPRESSO
MAKER
RECIPE BOOKLET + MANUAL

# GET CHARGED!

**WE LIVE IN CAFFEINATED TIMES.** It's no wonder that espresso is the most common coffee beverage all over the world. While many simply enjoy the charge it can offer, for many, the drinking of espresso is a valued social custom with endless varieties. In addition to lattes, Americanos, and cappuccinos, the Cubans have 'cortaditos', the Columbians love their 'tinto' and of course there is the thick and unforgettable Turkish blend. Explore your favorite variety of ground espresso and make delicious homemade drinks in the comfort of your home!

Enjoy and Buen Provecho!

**About IMUSA:** IMUSA is a leading ethnic housewares brand with deep roots in Latin America and the United States. IMUSA offers hundreds of affordable housewares products including gadgets, cookware, appliances, cleaning, food storage, espresso, and ethnic specialty items. IMUSA quality has been tested and handed down by homemakers who have been cooking for their families for more than 70 years.

Visit **imusausa.com** to see recipes, 'how-to' videos by our chef team, and more product information.

**PLEASE READ ALL INSTRUCTIONS & SAVE FOR FUTURE USE**

Make espresso like a pro!

A: Pitcher Lid
B: Pitcher
C: Boiler
D: Disk Filter
E: Gasket
F: Support Base
G: Power Cable
H: ON/OFF Switch
I: Pilot Light
J: Safety Valve
K: Funnel Filter
L: 3-Cup Adapter
M: Tube

# IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

- This machine has been manufactured to make coffee only. Never use extracts, cocoa powder, chamomile, other infusions or soluble substances: these may block the holes in the filter.
- During cleaning, never immerse the base and the boiler in the water.
- Avoid being scolded by spraying water or steam or due to the improper use of the appliance.
- When using the appliance do not touch the hot surfaces. Use the buttons or handles.
- The manufacturer declines all liability for any damage deriving from improper, erroneous and unreasonable use of the appliance.
- The appliance must be connected to a power outlet, never use it directly on flames.
- Never touch the appliance with wet or damp hands.
- Never allow the appliance to be used without supervision by children or incapable persons.
- Make sure that children do not play with the appliance.
- In the event of faults or malfunctioning of the appliance, switch it off and do not tamper with it. For any repairs, only contact service centers that are authorized by the manufacturer and insist on the use of original spare parts. Failure to observe the above warnings may compromise the safety of the appliance.
- The user must not replace the power cable. This operation requires the use of special tools. In the event of damage, only contact a service center authorized by the manufacturer to avoid any risks.
- Fill the boiler with water before placing the coffee maker on the support base.
- Do not let the power cable come into contact with the metallic parts of the coffee maker when in operation.

## INSTALLATION

- Check that the voltage of the main power supply corresponds to the value indicated on the appliance's rating plate. Only connect the appliance to a power outlet with a minimum rating of 6A that is properly earthed. The manufacturer declines all liability for any accidents caused if the system is not correctly earthed.

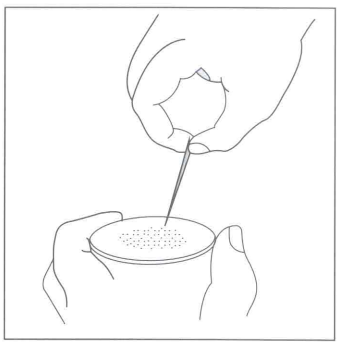
## BEFORE USE

- Remove all packing material and literature.
- Before using your IMUSA Electric Espresso Maker for the first time, familiarize yourself with all safety features and components.
- Wash all removable elements in warm, soapy water. Rinse and dry thoroughly. Wipe the outer housing with a clean damp cloth. Never immerse this appliance in water or any other liquid. Never clean any part in a dishwasher.
- Run full cycle with water or vinegar to clean unit (See Care & Cleaning, below).
- Make sure that all pieces are working properly.
- Make sure the control knob is in the "off" position.
- Now you are ready to start making espresso.

## CARE & CLEANING

**The IMUSA Electric Espresso Maker and it's parts are not dishwasher safe. Always wash by hand. It is recommended washing when not used for an extended period of time.**

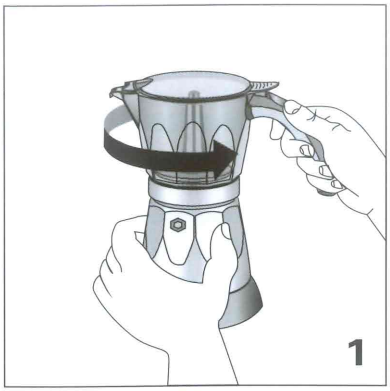
- Before Use: Run full cycle with water or vinegar to clean unit. Repeat every 2-3 months to clean your appliance.
- Unplug the Electric Espresso Maker from the electrical outlet and allow to cool completely before cleaning.
- Clean the inside of the tube periodically.
- Regularly check the funnel and the gasket, replace it if there are signs of wear or deterioration. Use original spare parts only.
- Every so often, check that the holes in the disk filter are not blocked, if necessary, clean using a pin (see figure, right).
- When cleaning, do not use solvents or abrasive detergents. Clean it with a sponge, keeping attention not to wet the electrical parts.
- Never rinse the boiler under the tap water and never immerse it in water.



## MAKING ESPRESSO

Read and follow instructions carefully for the best results.

1. Check that the coffee maker is not hot, and then unscrew it by holding the boiler with one hand and turning the pitcher counterclockwise with the other (fig. 1)
2. To prepare 6 cups of coffee: remove funnel and fill the boiler with fresh water until reaching the safety valve (visible inside the boiler) without exceeding it (fig. 2). To prepare 3 cups of coffee: fill the boiler with water to mark (of around 2 centimeters) below the safety valve.
   *Tip: use fresh and soft water. Salty or hard water will weaken the flavor.*
   *Important: do not use the coffee maker without water in the boiler or alternatively using hot water for faster operation.*
3. Insert the funnel filter in the boiler (fig. 3). To prepare three cups of coffee, also insert the 3-cup adapter in the funnel filter (fig. 4).
4. Fill the funnel filter with ground coffee, without pressing it (fig. 5). Fill it a little at a time to prevent spilling the ground coffee.
5. Distribute the ground coffee uniformly and remove any excess uniformly and remove any excess coffee from the edge of the filter.
   *Important: use good quality, medium-ground coffee.*
6. Tighten the coffee maker securely: hold the boiler with one hand and turn the pitcher clockwise with the other, without pushing on the handle.
7. Rest the coffee maker on the base (fig. 6). Close the lid.
8. Press the on/off switch. The pilot light indicates that the coffee maker is on.
9. The coffee will start to be released after a few minutes.
10. When the pitcher is full, mix the coffee for uniformity before serving it.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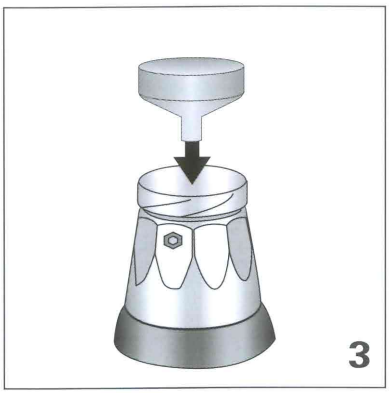
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# RECIPES FOR YOUR *NEW* ESPRESSO MAKER

## 3 Layer Iced Coffee Bon Bon

**BY THE IMUSA CHEF TEAM**

- **1 14oz can condensed milk**
- **Ice cubes**
- **1 cup of room temperature unsweetened espresso coffee**

Pour 2 inches of condensed milk into the base of 4 (4 oz.) juice glasses. Slowly pour one ounce of coffee on top of the condensed milk in each glass. Take the remaining four ounces of coffee and put them in a blender with four ice cubes. Blend until a thick foam is formed. Pour the foam into each glass carefully. Serve immediately.

**MAKES 4 SERVINGS.**

3 Layer Iced Coffee Bon Bon

Tiramisu Trifle with Espresso Chocolate Sauce

# Tiramisu Trifle with Espresso Chocolate Sauce

**BY ANA QUINCOCES**

- **6 egg yolks**
- **1 cup plus 2 tablespoons of granulated sugar, divided**
- **1 teaspoon vanilla extract**
- **3 eight ounce containers of mascarpone cheese**
- **½ cup heavy whipping cream**
- **1 cup freshly brewed espresso hot or warm, divided**
- **½ cup Kahlua liquor, divided**
- **½ cup of condensed milk**
- **2 14 oz packs of Italian lady fingers (crunchy)**
- **2 Tablespoon unsweetened cocoa powder**
- **¾ cups bittersweet or semisweet chocolate curls, optional**
- **6 ounces semisweet chocolate chips**

**1.** In a large heat proof glass bowl beat egg yolks, sugar and vanilla for 5 minutes on medium to high speed. Place bowl over a pot of simmering water and continue beating until the mixture doubles in size. Remove bowl from heat and add the containers of mascarpone cheese and continue beating until very smooth. Place bowl in the refrigerator to chill.

**2.** In a separate bowl, beat heavy cream with 2 tablespoons of sugar until stiff peaks form. Fold the whipped cream mixture into the bowl of the cheese mixture and chill.

**3.** In a separate bowl, combine ¾ cups of the espresso, ¼ cup of the Kahlua and the condensed milk. Dip the lady fingers in the espresso mixture one at a time and layer in the bottom of a trifle dish or 13x9 baking dish. Top first layer of lady fingers with a third of the cheese mixture. Repeat this process, finishing with the cream. Sift the cocoa powder over the top layer of cream and top with the chocolate curls. Refrigerate for at least 4 hours in a trifle dish (you can use any size) or 8 hours if slicing from a rectangular vessel.

**MAKES 6 SERVINGS.**

**FOR THE SAUCE** Before serving, in a medium saucepan bring the remaining ¼ cup of espresso and ¼ cup of Kahlua to a boil over medium high heat. Remove from heat and add the 6 ounces of semisweet chips. Allow to stand 3 to 5 minutes until melted. Stir well until very smooth. Serve immediately with the Tiramisu, on the side or poured on top!

## ADVERTENCIAS DE SEGURIDAD

Cuando se utilizan aparatos eléctricos, precauciones básicas de seguridad deben seguirse, incluyendo las siguientes:

- Esta máquina ha sido fabricada para hacer café. Nunca use extractos, de cacao en polvo, manzanilla, otras infusiones o sustancias solubles: estos pueden bloquear los agujeros del filtro.
- Durante la limpieza, no sumerja la base en el agua.
- Cuando se utiliza la cafetera no toque las superficies calientes. Utilice los botones o asa.
- El fabricante declina toda responsabilidad por los daños que se derivan del uso inadecuado de la cafeteria.
- La cafeteria electrica debe ser conectado a una toma de corriente, nunca utilizarlo directamente sobre las llamas.
- Nunca toque el aparato con las manos mojadas o húmedas.
- No permita que la cafeteria electrica sea utilizada por niños sin vigilancia.
- Asegúrese de que los niños no jueguen con el aparato.
- En caso de averías o mal funcionamiento del aparato, apáguelo y no intente forzarlo. Para cualquier reparación, póngase en contacto con el centros de servicios al cliente que son autorizados y solicite la utilizacion de piezas originales. El incumplimiento de lo anteriormente especificado puede perjudicar la seguridad del producto.
- El usuario no debe reemplazar el cable de alimentación. Esta operación requiere el uso de herramientas especiales. En caso de daños, contacte el centro de servicio autorizado por el fabricante para evitar cualquier riesgo.
- Llene con agua la base antes de colocar la cafetera sobre el soporte electrico.
- Evite que el cable de alimentación pueda entrar en contacto con las partes metálicas de la cafeteria durante su funcionamiento.

## INSTALACIÓN

- Verifique que el voltaje de la fuente de alimentación principal corresponde al valor indicado en la placa de características del aparato. Sólo Conecte el aparato a una toma de corriente con una clasificación mínima de 6A que está correctamente conectado a tierra. El fabricante declina toda responsabilidad por cualquier accidentes si no está conectado a tierra correctamente el sistema.

## ANTES DE USAR

Antes de usar retirar todo el material de embalaje y la literatura.

- Antes de usar el IMUSA Electric cafetera expreso por primera vez, familiarizarse con todas las características de seguridad y componentes.
- Lavar todos elementos desmontables en agua tibia y jabón. Lave y seque bien.
- Limpie el exterior de la caja con un paño húmedo. No sumerja este aparato en agua u otros líquidos. Nunca limpie cualquiera de sus partes en el lavavajillas. (ver cuidado abajo¬)
- Asegúrese de que todas las piezas funcionan correctamente.
- Asegúrese de que el mando este en “off”.
- Ahora estás listo para comenzar a hacer café.

## CUIDADO

La cafetera eléctrica de IMUSA y sus partes no son aptas para lavavajillas. Lávese siempre a mano. Es recomendable lavar cuando no se utiliza durante un período prolongado de tiempo.

- Antes de su uso: ejecutar ciclo completo con agua o vinagre para limpiar la unidad. Repetir cada 2 o 3 meses para limpiar el aparato.
- Desenchufe la cafetera eléctrica del tomacorriente y deje que se enfríe completamente antes de limpiarlo.
- Limpiar periódicamente el interior del tubo.
- Revise con frecuencia el embudo y la Junta, cámbielo si hay signos de desgaste o deterioro. Usar sólo repuestos originales.
- Cada cierto tiempo, verifique que los orificios en el filtro de disco no estén bloqueados, si es necesario, limpiar con un pin (ver figura, derecha).
- Para limpiar, no utilice solventes o abrasivos detergentes. Limpie con una esponja, manteniendo cuidado de no mojar los puertos eléctricos.
- Nunca lavar la base con el agua del grifo y nunca lo sumerja en agua

## COMO HACER CAFÉ EXPRESO

Lea y siga las instrucciones cuidadosamente para los mejores resultados.

1. Compruebe que la cafetera no está caliente y luego desenrósquelo manteniendo la base con una mano y gire la jarra hacia la izquierda con el otro (fig. 1)
2. Para preparar 6 tazas de café: Retire el embudo y llenar la base con agua hasta llegar a la válvula de seguridad (visible dentro de la base) sin exceder (fig. 2). Para preparar 3 tazas de café: Llene la caldera con agua hasta la marca (de unos 2 centímetros) por debajo de la válvula de seguridad. *Consejo: use fresco y agua blanda. Agua salada o dura debilitará el sabor. Importante: no use la cafetera sin agua en la caldera o alternativamente usando agua caliente para una operación más rápida.*
3. Inserte el filtro del embudo en la caldera (fig. 3). Para preparar tres tazas de café, también insertar el adaptador 3 tazas en el filtro del embudo (fig. 4).
4. Llene el filtro del embudo con café molido, sin presionarlo (fig. 5). Llenarlo un poco a la vez para evitar que se derrame el café molido.
5. Distribuir el café molido uniformemente y quitar cualquier exceso uniformemente y retire cualquier exceso de café del borde del filtro.
   *Importante: utilice la buena calidad, café molido medio.*
6. Apriete la cafetera: Sujete la base con una mano y gire la jarra con la otra, sin empujar la palanca hacia la derecha.
7. Coloque la cafetera en la base y cierre la tapa (fig. 6).
8. Presione el interruptor de encender/apaga. La luz indica que la cafetera está encendida.
9. El café comenzará a salir en pocos minutos.
10. Cuando la jarra esté llena, se mezcla el café de uniformidad antes de servirlo.

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